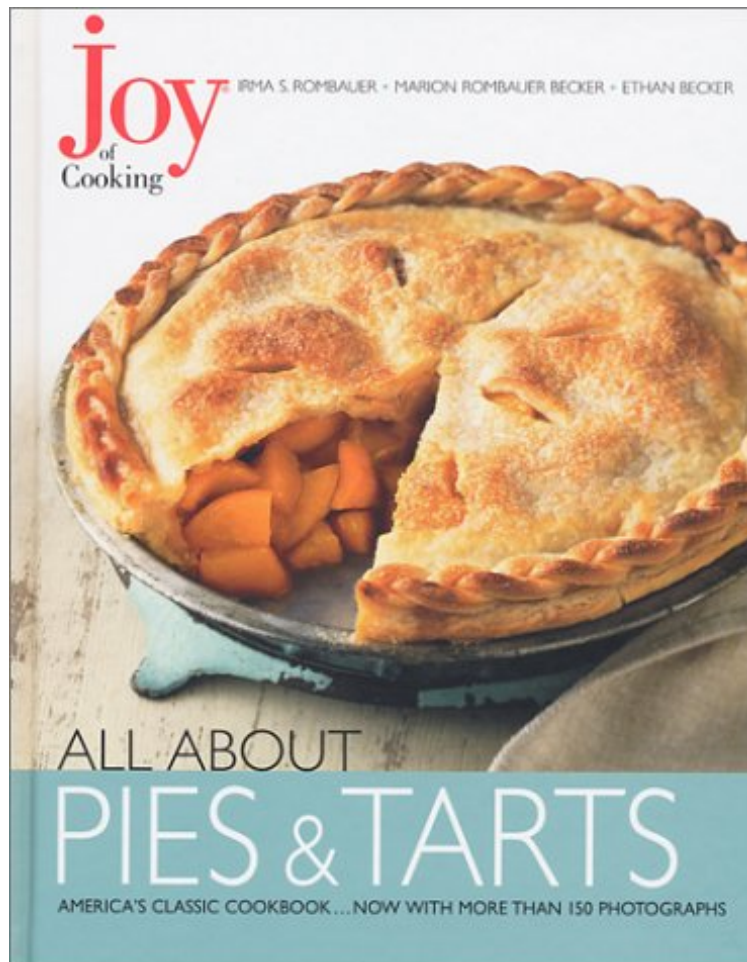


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Joy of Cooking: All About Pies and Tarts

Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker
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The best recipes for all the favorite types of pies are included in this comprehensive volume--all-American fruit, cream, chiffon and custard--plus cooking advice and tips from the experts responsible for Joy of Cooking. 150 full-color photos.

From Publishers WeeklyPart of Scribner's "All About" sequence, adapted from the long-running Joy of Cooking cookbook series, this volume delivers everything a would-be baker might want to learn about how to make a covered fruit pie, a single-crust fruit pie, a cream or chiffon pie or a savory pie or tart. The desserts are uniformly tempting--who could resist a Concord Grape Pie or a Chocolate-Glazed Caramel Tart?--and they're complemented with luscious-looking photographs. The recipes themselves are easy to follow and supported by a detailed first chapter that explains the rudiments of choosing and baking crusts. While most of the pies and tarts included are firmly traditional (you'll find no kiwis or bitter oranges in this cookbook), the recipes sound so delicious, and the instructions are so lucid and careful, that even a baking neophyte will be encouraged to give pies a try. Copyright 2002 Reed Business Information, Inc. From Library Journal This latest batch of spin-off cookbooks from the All New All Purpose Joy of Cooking includes one on a topic that was not covered in that revision. The chapter on canning and preserving, much of which was written by cookbook author Sylvia Thompson, unfortunately didn't make it into the 1997 revision because of space limitations, so it's nice to have it appear as its own book. Like the other "All About" titles, and unlike the big Joy, these all include color photographs, as well as additional material not included in the revision. Canning Preserving is recommended for all collections on the topic; the other titles are for most libraries. Copyright 2002 Reed Business Information, Inc.